

Cabernet Sauvignon

Grape Varietals

Cabernet-Sauvignon 100%.

Full bodied and long keeping red wine elaborated from the most noble variety, issued out of selected grapes from the best and well oriented vineyards.

Winemaking

After a severe control of the plots and the maturity state, the grapes are manually harvested stemmed and vatted. The fermentation is accomplished at 28°C including several pumping over and daily tastings in order to let the grape variety express its best characteristics. Following the 20 to 30 days vating time the free run wine is separated from the press wine to achieve the malolactic fermentation.

Maturing

Matured in French oak casks (50% new oak) for about 14 months in our underground ageing cellars, then filled and bottled.

Taste

Dense robe, deep purple red, a spicy nose with black current and ripe red fruits note. In the mouth it has power and length. The firm tanins confer to the wine cedar note: still young this Cabernet of long conservation has just started to seduce.

Ageing

Could be immediately consumed but will not reveal all its potential before some years. Should be kept in chilly spaces away from lights.

Serving

Due to its structure, it will go perfectly with sophisticated occidental or oriental dishes. Should be served at room temperature 18 to 20°C.

